



2016 Food Truck South Australian Rose

Grape Variety: 100% Sangiovese
Region: 60% Big Rivers, 40% King Valley
Vines: 8– 15 years
Winemaker: Corey Ryan
Closure: Screwcap
Alcohol: 12.5%

Summary: Food Truck Wines was created by Nicholas Crampton and Corey Ryan as high quality, varietal wines that are the perfect match to the cuisine and lifestyle of Australia. The Food Truck Rose blend was finalised with spicy Thai at the Star of Siam restaurant in Adelaide.

Vineyards: Sangiovese is an outstanding variety to create pale and dry Rose will excellent character and soft savoury complexity. Sourced from a combination of dry grown inland vineyards and cooler climate King Valley sites.

Winemaking: Completely whole bunch fermented with a short maceration (a few hours) sufficient to impart colour and texture. Following a soft pressing, the juice is given a cool fermentation in stainless steel and allowed to ferment to five grams residual – suitable for spicy cuisine. Maturation on lees in stainless steel adds texture and malo-lactic fermentation is prevented to ensure vibrancy.

Vintage Report: A wild ride of a vintage with high temperature spikes, heavy rainfall and other wild weather. But most of the excitement occurred early in the season or was of little direct impact before an almost perfect Autumn – warm and dry with cool nights. Vineyards were allow to ripen to perfection and a very successful crop was picked.

Tasting Note: Pale pink in colour before a expressive nose of soft red fruit and sweet spice. The palate is fresh and vibrant with a subtle depth of light berry and candied fruit drop flavours lingering long on a soft and well balanced finish. The slight level of residual sugar perfect for Asian cuisine is nicely balanced by bright fresh acidity.

